

STARTERS

Mix Entree (for 2 person)	\$19.50
A combination of (2) Satay chicken, (2) beef curry puff, (2) vegetable spring rolls and (2) Thai fish cake	
Satay Chicken (4)	\$9.90
Char-grilled chicken on skewers, served with peanut sauce.	
Money Bag (6)	\$9.50
Pastry parcel filled with chicken mince, water chestnuts, with sweet chilli sauce.	
Pork Spring Roll (4)	\$9.50
Thai-style pork spring rolls, served with sweet chilli sauce.	
Vegetable Spring Roll (4)	\$8.50
Thai-style vegetables spring rolls, served with sweet chilli sauce.	
Beef Curry Puff (4)	\$9.50
Thai-style beef curry puff, served with cucumber relish.	
Vegetable Curry Puff (4)	\$8.50
Thai-style vegetable curry puff, served with cucumber relish.	
Deep-fried Calamari (10)	\$9.90
Crumbed calamari rings deep-fried served with sweet chilli sauce.	
Pork Dim Sim (4)	\$9.90
Steamed pork dim-sim served with sweet soy sauce.	
Prawn Dim Sim (6)	\$10.50
Steamed prawn dim-sim served with sweet soy sauce.	
Thai Fish Cake (4)	\$10.50
Traditional Thai-style fish cake served with cucumber relish.	
Prawn Toast (6)	\$10.50
Bite size bread pieces topped with minced prawns and sesame seeds.	
Coconut Prawn (4)	\$12.50
King prawns lightly coated with a layer of coconut shredding, served with Turmeric Mayonnaise.	
Deep-fried Tofu (4)	\$10.50
Lightly battered fried soft tofu topped with tamarind sauce, roasted peanut and shallot.	

THAI SOUPS

Chicken Tom Yum Traditional spicy Thai chicken soup with mushroom, tomato, lemon grass, coriander and kaffir lime leaves.	Small \$9.50	Large \$19.50
Prawn Tom Yum Traditional spicy Thai prawn soup with mushroom, tomato, lemon grass, coriander and kaffir lime leaves.	Small \$12.50	Large \$26.50
Seafood Tom Yum Traditional spicy Thai seafood soup with mushroom, tomato, lemon grass, coriander and kaffir lime leaves.	Small \$12.50	Large \$26.50
Vegetable Tom Yum Traditional spicy Thai Vegetables soup with mushroom, tomato, lemon grass, coriander and kaffir lime leaves.	Small \$9.00	Large \$18.50
Chicken Tom Kha Chicken and coconut milk soup with mushroom, tomato, galangal, coriander and kaffir lime leaves.	Small \$9.50	Large \$19.50
Vegetables Tom Kha Vegetables and coconut milk soup with mixed vegetables, galangal, coriander and kaffir lime leaves.	Small \$9.00	Large \$18.50
Vegetable & Tofu Tom Jeud Thai clear soup consisting of vegetables and tofu.	Small \$9.50	Large \$19.00

THAI SALADS

Chicken Larb Steamed chicken mince salad delicately blended with red onion, shallot, coriander, mint, chilli, fresh lime juice and ground rice powder.	\$19.50
Thai Beef Salad Slice grilled beef seasoned with Thai herbs, chilli, red onion, shallot, coriander, mint leave, fresh lime juice, and ground rice powder.	\$22.50

THAI SALADS

Roasted Duck Salad	\$26.50
Roasted duck mixed with chilli, red onion, shallot, coriander, mint leave, roasted cashew nuts, fresh lime juice and ground rice powder.	
Prawn Salad	\$26.50
Steamed king prawns and vermicelli noodle seasoned with red onion, chilli, garlic, shallot, coriander, lemon grass, tomato, mint leaves, soy chilli paste and fresh lime juice.	
Seafood Salad	\$26.50
Mixed seafood and vermicelli noodle seasoned with red onion, chilli, garlic, shallot, coriander, mint leaves, tomato, soy chilli paste and fresh lime juice	
Salmon Salad	\$28.50
Grilled salmon seasoned with roasted cashew nut, red onion, shallot, coriander, lemon grass, tomato, mint leaves and fresh lime juice.	
Tofu Salad	\$16.50
Lightly battered and deep-fried soft tofu seasoned with roasted cashew nut, red onion, shallot, Coriander, tomato, mint leaves, and fresh lime juice.	
Som Tum	\$16.50
A concoction of green papaya, fresh chilli, garlic, tomato, green beans, peanuts and fresh lime juice.	

CHEF RECOMMENDATIONS

BBQ Chicken (Gai Yang)	\$24.50
Grilled chicken breast fillet marinated in lemongrass, coriander roots, black peppercorn, garlic and turmeric powder served with sweet chilli sauce.	
Crispy Duck (Half bird)	\$34.50
Roasted duck, deboned and grilled till crispy, served with plum sauce.	
Duck Red Curry	\$28.00
Roasted duck breast with red curry paste, coconut milk, green beans, tomato, lychee, pineapple, chilli and Thai basil leaves	
Duck Cashew Nut	\$28.00
Stir-fried roasted duck breast with cashew nuts, broccoli, carrot, onion, shallot and sweet soybean chilli paste.	
Duck Kailan	\$27.50
Stir-fried Roasted duck breast and Chinese broccoli with soy-bean paste and fresh chilli.	

CHEF RECOMMENDATIONS

Calamari Salt & Pepper	\$26.50
Lightly battered and deep-fried calamari sprinkled with shallot, onion, chilli, salt, dry garlic and a touch of pepper.	
Prawn Crispy Basil	\$26.50
Lightly battered king prawns stir fried with basil leaves, mushroom, onion, green bean and carrot topped with crispy Thai basil.	
Soft Shell Crab Black Bean	\$28.50
Lightly battered soft shell crab stir fried with black bean, broccoli, carrot, mushrooms, onion and oyster sauce.	
Soft Shell Crab Salt & Pepper	\$28.50
Lightly battered deep-fried soft shell crab finished with onion, chilli, salt, pepper and a dry shallot concoction.	
Soft Shell Crab Curry	\$28.50
Deep-fried crispy soft shell crab cooked in mild yellow curry paste, coconut milk, onion, carrot and shallots.	
Salmon Choo Chee	\$28.50
A creamy medium spiced choo chee curry paste cooked with coconut milk and green beans topped with shredded kaffir lime leaves.	
Salmon Green Curry	\$28.50
Traditional Thai green curry cooked in coconut milk, green beans, bamboo shoot and basil leaves.	

VEGETABLES

Vegetable Green Curry	\$17.50
Traditional Thai green curry paste cooked with Kailan, wombok, carrot, broccoli, green beans, mushroom, zucchini, bamboo shoot and coconut milk.	
Vegetables Red Curry	\$17.50
Traditional Thai red curry cooked with Kailan, wombok, carrot, broccoli, green beans, mushroom, zucchini, bamboo shoot and coconut milk.	
Vegetables Yellow Curry	\$17.50
Mild yellow curry paste cooked in Kailan, wombok, carrot, broccoli, green beans, mushroom, zucchini, potato and coconut milk.	
Vegetables Cashew Nut	\$18.00
Cashew nuts, kailan, wombok, carrot, broccoli, green beans, mushroom, zucchini, onion and shallot stir fried in a sweet soybean chilli paste.	

VEGETABLES

Vegetables Sweet & Sour	\$17.50
Sweet & Sour sauce stir fried with kailan, wombok, carrot, broccoli, green beans, mushroom, zucchini, onion, shallot, cucumber and pineapple.	
Vegetables Peanut Sauce	\$18.00
Steamed mixed vegetables topped with home-made peanut sauce.	
Vegetable Oyster Sauce	\$17.50
Stir fried oyster sauce with kailan, wombok, carrot, broccoli, green beans, mushroom, and zucchini.	
Kailan	\$17.50
Stir-fried Chinese broccoli with soy-bean paste and fresh chilli.	

CHICKEN

Chicken Green Curry	\$18.50
Traditional Thai green curry cooked in coconut milk with chicken breast fillet, green beans, bamboo shoot and basil leaves.	
Chicken Red Curry	\$18.50
Traditional Thai red curry cooked in coconut milk with chicken breast fillet, green beans, bamboo shoot and basil leaves.	
Chicken Yellow Curry	\$18.50
Chicken breast fillet cooked in mild yellow curry paste, coconut milk, potato and onion.	
Chicken Massaman	\$18.50
Chicken breast fillet cooked in traditional Thai Massaman curry paste, coconut milk, potato, onion and peanuts.	
Chicken Panang Curry	\$18.50
Creamy Thai curry cooked in coconut milk with chicken breast fillet, Pa-Nang curry paste, green beans and lime leaves.	
Chicken Panang with Pumpkin	\$19.50
Traditional Pa-Nang curry Paste and slice chicken breast fillet cooked in coconut milk, pumpkin, green beans then topped with shallot and kaffir lime leaves	
Chicken Cashew Nut	\$19.50
Stir fried chicken breast fillet with cashew nuts, broccoli, carrot, onion, shallot and sweet soybean chilli paste.	

CHICKEN

Chicken Peanut Sauce	\$19.50
Steamed chicken breast fillet and mixed vegetables topped with home-made peanut sauce.	
Chicken Garlic & Pepper	\$18.50
Stir fried chicken breast fillet with fresh garlic, white pepper, onion and oyster sauce.	
Chicken Basil & Chilli	\$18.50
Stir fried chicken breast fillet with Thai basil leaves, green bean, mushroom, onion, bamboo shoot and fresh chilli.	
Chicken Ginger	\$18.50
Stir fried chicken breast fillet with fresh ginger, mushroom, onion, carrot and shallot.	
Chicken Spicy	\$18.50
Stir-fry chicken breast fillet with chilli and galangal paste, onion, green bean and kaffir lime leaves.	
Chicken Sweet & Sour	\$18.50
Stir fried chicken breast fillet with sweet & sour sauce, cucumber, zucchini, tomato, carrot, onion, pineapple and shallot.	
Chicken Oyster Sauce	\$18.50
Stir fried chicken breast fillet with oyster sauce, kailan, wombok, carrot, broccoli, green beans, mushroom, and zucchini.	
Chicken Black Bean	\$18.50
Stir fried chicken breast fillet with black beans, broccoli, carrot, mushrooms, onion and shallot.	
BBQ Chicken	\$24.50
Grilled chicken breast fillet marinated in lemongrass, coriander roots, black peppercorn, garlic and turmeric powder served with sweet chilli sauce.	

BEEF

Beef Massaman	\$23.00
Stewed beef chuck tender cooked in coconut milk, Massaman curry paste, onion, peanuts and potato.	
Beef Green Curry	\$19.50
Traditional Thai green curry cooked in coconut milk with beef, green beans, bamboo shoot and basil leaves.	

BEEF

Beef Red Curry	\$19.50
Traditional Thai red curry cooked in coconut milk with beef, green beans, bamboo shoot and basil leaves.	
Beef Yellow Curry	\$19.50
Mild yellow curry paste cooked in coconut milk with beef, potatoes and onion.	
Beef Panang Curry	\$19.50
Creamy Thai curry cooked in coconut milk with beef, Panang curry paste, green beans and lime leaves.	
Beef Cashew Nut	\$20.00
Stir fried beef with cashew nuts, broccoli, carrot, onion, shallot and sweet soybean chilli paste.	
Beef Garlic & Pepper	\$19.50
Stir fried beef with fresh garlic, white pepper, onion and oyster sauce.	
Beef Basil & Chilli	\$19.50
Stir fried beef with Thai basil leaves, green bean, mushroom, onion, bamboo shoot and fresh chilli.	
Beef Spicy	\$19.50
Stir-fry beef with chilli and galangal paste, onion, green bean and kaffir lime leaves.	
Beef Oyster Sauce	\$19.50
Stir fried beef fillet with oyster sauce kailan, wombok, carrot, broccoli, green beans, mushroom, and zucchini.	
Beef Black Bean	\$19.50
Stir fried beef fillet with black beans, broccoli, carrot, mushrooms, onion and shallot.	

PORK

Pork Green Curry	\$19.50
Traditional Thai green curry cooked in coconut milk with pork, green beans, bamboo shoot and basil leaves.	
Pork Red Curry	\$19.50
Traditional Thai red curry cooked in coconut milk with pork, green beans, bamboo shoot and basil leaves.	
Pork Yellow Curry	\$19.50
Mild yellow curry paste cooked in coconut milk with pork, potatoes and onion.	

PORK

Pork Panang Curry	\$19.50
Creamy Thai curry cooked in coconut milk with pork, Pa-Nang curry paste, green beans and lime leaves.	
Pork Cashew Nut	\$20.00
Stir fried pork with cashew nuts, broccoli, carrot, onion, shallot and sweet soybean chilli paste.	
Pork Garlic & Pepper	\$19.50
Stir fried pork with fresh garlic, white pepper, onion and oyster sauce.	
Pork Basil & Chilli	\$19.50
Stir fried pork with Thai basil leaves, green bean, mushroom, onion, bamboo shoot and fresh chilli.	
Pork Ginger	\$19.50
Stir fried pork with fresh ginger, mushroom, onion, carrot and shallot.	
Pork Spicy	\$19.50
Stir-fry pork with chilli and galangal paste, onion, green bean and kaffir lime leaves.	
Pork Sweet & Sour	\$19.50
Stir fried pork with sweet & sour sauce, cucumber, tomato, carrot, onion, pineapple and shallot.	
Pork Oyster Sauce	\$19.50
Stir fried pork with oyster sauce kailan, wombok, carrot, broccoli, green beans, mushroom, and zucchini.	
Pork Belly Kailan	\$26.50
Stir-fried crispy pork belly and chinese broccoli with soy-bean paste and fresh chilli.	
Pork Belly Crispy Basil	\$26.50
Stir-fried crispy pork belly with basil leaves, mushroom, onion, green bean and carrot topped with crispy Thai basil.	
Pork Belly Salt & Pepper	\$26.50
Lightly battered and deep-fried pork belly finished with shallot, onion, chilli, salt, dry garlic and a touch of pepper.	
Pork Belly Cashew Nut	\$27.00
Lightly battered and deep-fried pork belly stir-fried with cashew nuts, broccoli, carrot, onion, shallot and sweet soybean chilli paste.	

PRAWN

Prawn Choo Chee	\$26.50
A creamy medium spiced choo chee curry paste cooked with coconut milk and green beans topped with shredded kaffir lime leaves.	
Prawn Green Curry	\$26.50
Traditional Thai green curry cooked in coconut milk with prawn, green beans, bamboo shoot and basil leaves.	
Prawn Red Curry	\$26.50
Traditional Thai red curry cooked in coconut milk with prawn, green beans, bamboo shoot and basil leaves.	
Prawn Yellow Curry	\$26.50
Mild yellow curry paste cooked in coconut milk with prawn, potatoes and onion.	
Prawn Panang Curry	\$26.50
Creamy Thai curry cooked in coconut milk with prawn, Pa-Nang curry paste, green beans and lime leaves.	
Prawn Garlic & Pepper	\$26.50
Stir fried prawn with fresh garlic, white pepper, onion and oyster sauce.	
Prawn Basil & Chilli	\$26.50
Stir fried prawn with Thai basil leaves, green bean, mushroom, onion, bamboo shoot and fresh chilli.	
Prawn Ginger	\$26.50
Stir fried prawn with fresh ginger, mushroom, onion, carrot and shallot.	
Prawn Spicy	\$26.50
Stir-fry prawn with chilli and galangal paste, onion, green bean and kaffir lime leaves.	
Prawn Black Bean	\$26.50
Stir fried prawn with black beans, broccoli, carrot, mushrooms, onion and shallot.	
Prawn Broccoli	\$26.50
Stir-fried prawn with broccoli and oyster sauce.	
Prawn Salt & Pepper	\$26.50
Lightly battered and deep-fried king prawn sprinkled with shallot, onion, chilli, salt, dry garlic and a touch of pepper.	
Prawn Sweet Chilli	\$26.50
Lightly battered and deep-fried king prawns topped with a mild Thai sweet chilli dressing and coriander to finish.	
Prawn Crispy Basil	\$26.50
Lightly battered king prawns stir fried with basil leaves, mushroom, onion, green bean and carrot topped with crispy Thai basil.	
Prawn Cashew Nut	\$27.00
Stir fried prawn with cashew nuts, broccoli, carrot, onion, shallot and sweet soybean chilli paste.	

COMBINATION SEAFOOD (Prawn, Calamari, Mussel)

Seafood Green Curry	\$26.50
Traditional Thai green curry cooked in coconut milk with combination seafood, green beans, bamboo shoot and basil leaves.	
Seafood Red Curry	\$26.50
Traditional Thai red curry cooked in coconut milk with combination seafood, green beans, bamboo shoot and basil leaves.	
Seafood Yellow Curry	\$26.50
Mild yellow curry paste cooked in coconut milk with combination seafood, potatoes and onion.	
Seafood Garlic & Pepper	\$26.50
Stir fried combination seafood with fresh garlic, white pepper, onion & oyster sauce.	
Seafood Basil & Chilli	\$26.50
Stir fried combination seafood with Thai basil leaves, green bean, mushroom, onion, bamboo shoot and fresh chilli.	
Seafood Black Bean	\$26.50
Stir fried combination seafood with black beans, broccoli, carrot, mushrooms, onion and shallot.	
Seafood Oyster Sauce	\$26.50
Stir-fried combination seafood with mixed vegetables and oyster sauce.	
Seafood Cashew Nut	\$27.00
Stir fried combination seafood with cashew nuts, broccoli, carrot, onion, shallot and sweet soybean chilli paste.	

FISH FILLET & WHOLE BARRAMUNDI

Snapper Fillet Sweet Chilli	\$27.50
Deep Fried battered snapper fillet topped with a mild Thai sweet chilli dressing and topped with coriander to finish.	
Snapper Fillet Salt & Pepper	\$27.50
Lightly battered deep fried snapper fillet finished with onion, chilli, salt, pepper and a dry shallot concoction.	
Snapper fillet Crispy Basil	\$28.00
Stir-fried battered snapper fillet with basil leaves, mushroom, onion, green beans and carrot topped with crispy Thai basil	

FISH FILLET & WHOLE BARRAMUNDI

Snapper Fillet Spicy	\$27.50
Deep Fried battered snapper fillet, stir-fried with chilli and galangal paste, onion, green bean and kaffir lime leaves.	
Barramundi Ginger	\$31.00
Whole Barramundi steamed in soy sauce with fresh ginger, mushroom, onion, shallot topped with a coriander garnish.	
Barramundi Lemon	\$31.00
Steamed whole Barramundi with fresh chilli, lime juice, garlic, coriander, lemongrass and mint leaves.	
Barramundi Choo Chee	\$31.00
Deep fried whole Barramundi cooked in a creamy medium spiced Choo Chee curry paste with green beans and shredded kaffir lime leaves.	
Barramundi Sweet Chilli	\$31.00
Deep fried whole Barramundi topped with onions, pineapple, chilli, coriander and finished with a mild Thai sweet chilli dressing.	
Barramundi Crispy Basil	\$31.00
Deep fried whole Barramundi stir-fried with basil leaves, onion, mushroom, green bean, carrot and topped with crispy Thai basil.	
Barramundi Sweet & Sour	\$31.00
Deep Fried Whole Barramundi topped with a sweet and sour sauce consisting of pineapple, cucumber, tomato, carrot and onions.	

MORETON BAY BUG

Moreton Bay Bug Choo Chee	\$35.00
Moreton Bay Bugs cooked in a creamy medium spiced Choo Chee curry paste with coconut milk, green beans and shredded kaffir lime leaves.	
Moreton Bay Bug Yellow Curry	\$35.00
Moreton Bay Bugs cooked in mild yellow curry paste, coconut milk, potato, onion, carrot and shallots.	
Moreton Bay Bug Green Curry	\$35.00
Moreton Bay Bugs cooked in traditional Thai green curry, coconut milk, green beans, bamboo shoot and basil leaves.	
Moreton Bay Bug Sweet Chilli	\$35.00
Lightly battered and deep-fried Moreton Bay Bugs topped with onions, pineapple, chilli, coriander and finished with a mild Thai sweet chilli dressing.	

MORETON BAY BUG

Moreton Bay Bug Crispy Basil \$35.00
Lightly battered Moreton Bay Bugs stir fried with onion, mushroom, green bean, carrots and topped with crispy Thai basil.

Moreton Bay Bug Salt & Pepper \$35.00
Lightly battered deep fried Moreton Bay Bugs finished with onion, chilli, salt, pepper and dry shallot concoction.

RICE & NOODLES

Vegetable Pad Thai \$16.50
Thai rice noodle dish consisting of mixed vegetable, egg, grounded peanuts, chive, tofu and bean sprout.

Chicken Pad Thai \$18.50
Thai rice noodle dish consisting of chicken, egg, grounded peanuts, chive, tofu and bean sprout.

Prawn Pad Thai \$25.50
Thai rice noodle dish consisting of prawn, egg, grounded peanuts, chive, tofu and bean sprout.

Vegetable See-Ew \$16.50
Stir-fried thick rice noodle with egg, wombok, kailan and sweet dark soy sauce.

Chicken See-Ew \$18.50
Stir-fried thick rice noodle with chicken, egg, wombok, kailan & sweet dark soy sauce.

Pork See-Ew \$18.50
Stir-fried thick rice noodle with pork, egg, wombok, kailan and sweet dark soy sauce.

Prawn See-Ew \$25.50
Stir-fried thick rice noodle with prawn, egg, wombok, kailan and sweet dark soy sauce.

Chicken Kee-Maow \$18.50
Spicy stir-fried rice noodle with chicken, kailan, egg, onion, mushroom, ginger, green beans, fresh chilli, Thai basil leaves and green pepper corn.

Prawn Kee-Maow \$25.50
Spicy stir-fried rice noodle with prawn, kailan, egg, onion, mushroom, ginger, green beans, fresh chilli, Thai basil leaves and green pepper corn.

RICE & NOODLES

Vegetable Hokkien \$16.50

Stir-fried hokkien noodles with egg, carrot, broccoli, wombok, mushroom, shallot and fried onion.

Chicken Hokkien \$18.50

Stir-fried hokkien noodles with chicken, egg, carrot, broccoli, wombok, mushroom, shallot and fried onion.

Vegetable Laksa \$16.50

Thick egg noodle soup consisting of coconut milk, carrot, wombok, broccoli, mushroom, shallot, tofu topped with bean sprout and fried shallots.

Chicken Laksa \$18.50

Thick egg noodle soup consisting of coconut milk, chicken, carrot, wombok, broccoli, mushroom, shallot, tofu topped with bean sprout and fried shallots.

Seafood Laksa \$25.50

Thick egg noodle soup consisting of coconut milk, combination seafood, carrot, wombok, broccoli, mushroom, shallot, tofu topped with bean sprout and fried shallots.

Vegetable Fried Rice \$14.50

Stir fried jasmine rice with egg, onions, wombok, kailan and home-made stir fry sauce.

Chicken Fried Rice \$16.50

Stir fried jasmine rice with sliced chicken breast fillet, egg, onions, wombok, kailan and home-made stir fry sauce.

Chicken Basil Fried Rice \$16.50

Stir fried jasmine rice with mushroom, green beans, onions, chilli, Thai basil leaves, egg and sliced chicken breast fillet.

Prawn Fried Rice \$25.50

Stir fried jasmine rice with soybean shrimp paste, prawns, egg, broccoli and shallot.

EXTRAS

Coconut Rice	Small \$5.00	Large \$10.00
Steamed Jasmine Rice	Small \$3.00	Large \$8.00
Steamed Rice Noodle		\$8.00
Steamed Vegetable		\$9.00

BANQUET

\$45 Per Person
(minimum 4 person)



ENTRÉE

Thai Fish Cake

Chicken Satay

Vegetable Spring Roll

Beef Curry Puff

MAIN

Beef Massaman Curry

Stir-fried Chicken Cashew Nut

Stir-fried Prawn Garlic & Pepper

Vegetable Pad Thai Noodle

Steamed Jasmine Rice

DESSERT

Lychee with Vanilla Ice-cream